



NEVIS CHEFS



 (+1) 869 667 0355

 markrobertsnevis@hotmail.com

 [nevischefs](https://www.instagram.com/nevischefs)





Nevis Chefs

Our catering menu features a range of breakfast, lunch and dinner boxes that we can deliver to your accommodation, for you or your guests to enjoy. All our food is made by our team of chefs here in Nevis, using locally sourced ingredients. Where appropriate, these will come with warming instructions. **Prices are per person** (unless stated otherwise), **in US dollars**, inclusive of any taxes/service charges (delivery charges and minimum orders may apply).

Please contact us if you would like to discuss any of our menus, including vegan and gluten free options.

Chef Mark Roberts

Please contact Chef Mark directly on
WhatsApp: (+1) 869 667 0355



Chef Mark Roberts has nearly 50 years' experience in restaurants and hotels around the world, including:

- Waldorf Hotel, London, England
- Berkley Hotel, London, England
- Monkeys Restaurant, Chelsea Gardens, London, England
- Richards Bistro, North Wales
- Montpelier Planation Inn, Nevis, WI
- Double Deuce Bar and Restaurant, Nevis, WI

Breakfast

Overnight oats, including fresh Nevisian fruits (v)	6
Fresh Nevis fruit juices and smoothies (v)	5
Tropical fruit salad (v)	8
Nevis Chefs' French pastries (v): half a baguette, plus your choice of one croissant or one pain au chocolat, served with butter and your choice of Nevisian jam or local honey	12
Nevis smoked wahoo, spinach and hummus wrap	12
Nevis Chefs' continental breakfast: baguette, smoked ham, salami, cheeses and dates	15
Banana and mango muffins (v): two per serving	6






Brunch

<i>Choice of beverages:</i>	
Lemongrass tea	4
Cuban coffee	5
Freshly squeezed Nevisian fruit juice (v)	5
Fresh local fruits in season (v)	8
Overnight oats with Nevis seasonal fruit (v)	6
Banana and mango muffins (v) two per serving	6
Nevis Chefs' French pastries (v): half a baguette plus your choice of one croissant or one pain au chocolat, served with butter and your choice of Nevisian jam or local honey	12
<i>Nevis eggs cooked any style:</i>	
Smoked wahoo scrambled eggs on a sweet potato cake	12
Kedgreee, West Indian style	12
Cheesy scrambled eggs with grilled field mushrooms	10

Please ask us for details of our optional add-ons, including Champagne, Mimosas and spicy Nevisian Bloody Marys.

Light meals/lunch

<i>Caesar salad with a choice of:</i>	
Plain	10
Chicken	13
Shrimp	20
Nevis wild tuna niçoise salad	18
Lobster, fish and shrimp salad with mango, passionfruit and toasted coconut dressing	30
Local Nevisian roti served with Nevis salad and chutney, and a choice of:	
Chicken	9
Vegetable (v)	7
Hummus and tzatziki with olive pita bread (v)	8
Lobster quiche with a Nevis mixed bean and fennel salad	21
Ham and cheese baguette	8
Lentil, spinach and cheese pâté baguette (v)	8






Dinner

We do three sizes of dinner boxes (prices in US\$):	Single (one person)	Couple (two people)	Our best value family size (six people)
Nevis ground beef lasagne	12	22	48
West Indian chicken curry	10	18	40
Luxury fish pie, with mahi mahi, lobster, shrimp and a potato topping	18	35	70
Vegetable moussaka (v)	9	16	38
Nevisian green papaya curry (v)	9	16	38
Add-ons:			
Rice and peas (v)	3	5	10
Nevis salad with our signature dressing (v)	4	7	12
Fruity coleslaw (v)	3	5	10
Potato salad (v)	4	7	12
Roasted vegetables (v)	5	9	15
Plantain and sweet potato (v)	5	9	15

Desserts

Homemade banana bread with toffee sauce (v)	6
Homemade carrot cake with cream cheese frosting (v)	6
Chilled mango rice pudding (v)	7
Homemade ginger cake (v)	6
Ginger and lemongrass carpaccio of pineapple with lime sorbet (v)	8





Private dining

Our private dining menu features a range of dining options which will be prepared and served for you at your villa or condo, by one of our chefs. We offer the option, at an extra cost, of waitress service, wine pairings, wine selection and cocktails with our House Sommelier and Mixologist.

Nevis Chefs charge a service fee of 50 US\$ per hour for preparation and service. We estimate 3 hours for a party of up to 4 people.

The following are sample dining options and menus. Please call us to discuss your individual requirements.

Menu A – family dining – 45 US\$ pp

Nevis pumpkin soup with freshly baked bread rolls (v)

Freshly grilled local mahi mahi with coconut and lime sauce, seasonal vegetables and butternut squash mash

Tropical banana split (v)

Menu B – friends for dinner – 70 US\$ pp

Lobster cocktail with passionfruit and coconut dressing

Roasted beetroot, orange and spinach salad (v)

Thyme crusted lamb with seasonal roasted vegetables, merlot sauce and fondant potatoes

Mango and chocolate cheesecake (v)

Menu C – special occasion – 85 US\$ pp

A selection of Nevis Chefs' canapés: Asian pork balls with chilli lime dipping sauce, sardine herb crostini, lentil and leek pâté on oatcakes

Chilled roasted yellow tomato and pepper soup with toasted garlic pine nuts (v)

Pepper crusted seared tuna with Asian slaw

Caribbean Lobster Thermidor with seasonal vegetables and braised potatoes

Grilled pineapple, cardamom ice cream with a shortbread biscuit (v)

We can also cater for BBQs, including homemade beef burgers, local pork chops, fish and lobster, and sides, or drinks parties with a range of canapés. Please enquire for further details.





Sunday Roast

Nevis Chefs' famous three course English Roast served with traditional sides. Or you may choose to go for a Nevis twist! This is one of the most popular dishes served in Nevis over 25 years (min. 4 people).

65 US\$ pp + Nevis Chefs service fee

To start, your choice of:

Lobster and shrimp cocktail served with Nevis greens

Chicken liver pâté and toast

Lentil and breadfruit soup served with local bread and butter (v)

The main event, your choice of:

Roast leg of lamb, roast sirloin or ribeye beef, roast chicken, or roast shoulder of pork, served with all the trimmings (including Yorkshire puddings!)

Local lobster, whole snapper or mahi mahi, served with traditional Caribbean sides

To finish, your choice of:

Bread and butter pudding and crème anglaise (v)

Sticky toffee pudding and cream (v)

Choice of homemade ice creams and sorbets (v)

Fresh fish

Nevis Chefs has close ties with a range of local fisherman and can provide fresh, portioned fish and lobster at market price. We have regular seasons of red snapper, mahi mahi and yellow fin tuna.

This can be delivered straight to your accommodation, with an option to have the fish prepared, ready for you to cook.

Please contact us directly to discuss this option.

